# Dinner

## **Appetizers**

Crocked Onion Soup sealed with cheese Yesterday's Clam Chowder Quiche of the Day Spicy Shrimp Cocktail Five Oysters on Half Shell Hot & Spicy Chili Oysters Rockefeller Escargots on Mushroom Caps w/garlic butter
Baked Stuffed Mushrooms
Baked Clams Casino w/Bacon
Alaskan King Crab Cocktail
Cherrystones on Half Shell
Chilled Tomato Juice
Shellfish is served in its season.



#### A La Carte Salads

Spinach Salad
Tossed Garden Salad
Hearts of Lettuce
Salad Bar Alone without Entree
Ceasar Salad

### A La Carte Vegetables

Fresh Leaf Spinach Broccoli Hollandaise Sauteed Mushrooms Asparagus Hollandaise Sauteed Mushrooms, Peppers & Onions

### Main Course

Our Main Course is served with Salad Bar & Home Baked Bread Baked - Delmonico Potato or Rice Vegetable of the Day

#### Fish

Broiled Boston Scrod

Baked Stuffed Filet of Sole

Broiled Chatham Bay Scallops

Broiled Nantucket Swordfish

Baked Stuffed Jumbo Shrimps

Boiled Live Lobster 11/4 lb.

Baked Stuffed Lobster w/Crabmeat & Scallop dressing

One Pound of Alaskan King Crab Legs in Cracked Shell

> Our fresh fish is broiled in butter & wine & topped with Crabmeat & Seasoned crumbs. Plain Broiled "Cape Cod" style is available upon request.

#### Grill

Tenderloin Brochette on Rice Barnsized Sirloin Steak 18 oz Filet Mignon 10 oz Double Thick Kidney Lamb Chops

Club Sirloin 28 oz Broiled Small Sirloin Steak 10 oz

15 oz. Tenderloin smothered with sauteed peppers, onions & mushrooms

All Grilled items are served either plain, with mushroom or bernaise sauce, as requested.

#### Roast Prime Ribs

Traditional Cut

English Cut - two thin slices

Single English Cut - one thin slice

Heavy Cut

#### Saute

Sauteed Beef Tenderloin w/Mushrooms & Burgundy sauce

Veal Oscar w/Asparagus & Hollandaise

Veal Marsala Shrimp Scampi on Rice Saute Alaskan King Crab

Chicken Marsala

in/cracked shell

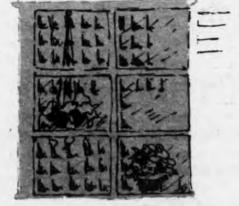
#### Chicken, Duckling & Ham

Baked Stuffed Chicken Breast w/Supreme Sauce

Baked Virginia Smithfield Ham w/Raisin Sauce

Baked Chicken Breast Eugene Style

Roast Country Duckling w/Bing Cherry sauce



Other Distinguished Bill of Fare
Veal Cordon Bleu & Beef Wellington is prepared in limited quantity each evening by
Chef Blair Wells and may be available.
Ask your server.

All charge cards except Carte Blanche

## Desserts from our dessert bar...

German Black Forest Cake
Pie of the Season ala mode
Brownie ala mode
Chocolate Layer Cake
Ice Cream Crepe w/choice of Hot Fudge,
Strawberries, Butterscotch, Creme de Menthe or Kahlua

Strawberry, Hot Fudge, or Butterscotch Sundaes Grapenut, Indian or Bread Pudding New York Cheesecake w/strawberries Strawberry Shortcake Pecan Pie

All desserts and bread are baked in our kitchen except New York style cheese cake.

Fresh Whipped Cream is available for all desserts.